

Farina Raisin Cookies

Makes: 12 Servings

Enjoy your sweets in moderation. These cookies are made with farina and are quick and easy to prepare.

Ingredients

nonstick cooking spray

1/2 cup margarine

1/2 cup brown sugar (packed, or 1/2 cup regular sugar)

1 egg

1 teaspoon vanilla extract

1 cup flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 cup dry farina

1/2 cup raisins

Directions

1. Preheat oven to 375 degrees F. Coat a cookie sheet with nonstick cooking spray.
2. In a large bowl, beat the margarine and sugar with a wooden spoon until creamy. Add the egg and vanilla and mix well.
3. Stir in flour, baking soda, salt, farina, and raisins and stir well.
4. Drop by the teaspoonful onto the cookie sheet.
5. Bake for 8 to 10 minutes or until lightly browned.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	90	
Total Fat	4 g	
Protein	1 g	
Carbohydrates	13 g	
Dietary Fiber	0 g	
Saturated Fat	1.5 g	
Sodium	60 mg	